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(Civil) Grand Jury

April 8, 1993

SAN BRUNO JAIL NO. 3 - KITCHEN INSPECTIONBACKGROUND:

Section 919(b) of the Penal Code of the State of California requires each county Grand Jury to investigate "the condition and management of the public prisons within the county". As one of its areas of investigation, the 1992-93 Civil Grand Jury inspected the kitchen facilities at San Bruno Jail No. 3 with a Senior Environmental Health Specialist, San Francisco Bureau of Environmental Health, on January 26, 1993. All food preparation facilities in California must meet minimum standards as set forth in state and federal law.

FINDINGS:

1. County Jail No. 3 (including its kitchen) was constructed in 1934; there has been no major repair or remodelling of the kitchen since its construction. The kitchen was designed to feed about 550 inmates, but at the present it serves about 1150 inmates, 800 at jail No. 3 and 350 at Jail No. 7. Generally, the kitchen is inadequate, obsolete and in major disrepair. The kitchen is operated by a food service contractor.

2. The kitchen's two principal deficiencies, which have existed for over a year, are in its dishwashing equipment. The final rinse temperature gauge on the mechanical tray dishwashing machine read 150 degrees F. at the time of our inspection. The minimum final rinse temperature should be 180 degrees. The washing temperature for this machine could not be determined because the gauge is missing.

The hand tray washing metal sink presently in use has only two compartments. The minimum requirement for washing and sanitizing multi-use food trays is a three-compartment metal sink and drainboard.

3. Other deficiencies found during our inspection were as follows:

- a) The steam cookers lack working temperature gauges;
- b) Exhaust filters are missing over steam kettles and deep-frying equipment;
- c) The exhaust system to remove steam and heat from the cooking and tray washing areas is inadequate;

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- d) Metal floor drain covers are missing throughout the kitchen;
- e) A number of the floor tiles beneath the steam kettles are broken or missing;
- f) There are water leaks in the ceilings of the upstairs food storage rooms and the downstairs food storage areas;
- g) The plaster wall adjacent to the pot washing sink is broken;
- h) Milk cartons being placed in lunch boxes at 11:00 a.m. had excessively high temperature readings (50 degrees F.);
- i) Entrance doors to the food storage areas and to the kitchen from the rear loading platform have openings which will permit the entry of rodents;
- j) Food products in the loading room are not stored in metal storage racks;



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 food serving trays are worn or damaged;
 equipment has an accumulation of old grease
 tation of cockroaches in the deep freezer
 ;
 re stacked in the walk-way space of the
 refrigerator;
 windows in various areas of the kitchen;
 pply to the kitchen and garbage room is
 re wearing soiled outer garments;
 oor gaskets need repairing or replacement;

- u) Racks are not available for the proper drying of trays and inserts;
- v) There are not enough handwash basins for use by the kitchen food handlers; and
- w) Hot meals are allowed to remain in trays on pallets in the kitchen for about 45 minutes before being served. These meals will not remain hot for this period of time.

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- d) Metal floor drain covers are missing throughout the kitchen;
- e) A number of the floor tiles beneath the steam kettles are broken or missing;
- f) There are water leaks in the ceilings of the upstairs food storage rooms and the downstairs food storage areas;
- g) The plaster wall adjacent to the pot washing sink is broken;
- h) Milk cartons being placed in lunch boxes at 11:00 a.m. had excessively high temperature readings (50 degrees F.);
- i) Entrance doors to the food storage areas and to the kitchen from the rear loading platform have openings which will permit the entry of rodents;
- j) Food products in the loading room are not stored in metal storage racks;
- k) The steam kettle pipes are encrusted with rust and grime;
- l) The exhaust fan in the meat walk-in box is dirty;
- m) A number of the food serving trays are worn or damaged;
- n) The deep-frying equipment has an accumulation of old grease on it;
- o) There is an infestation of cockroaches in the deep freezer and food storage room;
- p) Food containers are stacked in the walk-way space of the walk-in food storage refrigerator;
- q) There are broken windows in various areas of the kitchen;
- r) The electrical supply to the kitchen and garbage room is inadequate;
- s) Kitchen workers are wearing soiled outer garments;
- t) The meat cooler door gaskets need repairing or replacement;
- u) Racks are not available for the proper drying of trays and inserts;
- v) There are not enough handwash basins for use by the kitchen food handlers; and
- w) Hot meals are allowed to remain in trays on pallets in the kitchen for about 45 minutes before being served. These meals will not remain hot for this period of time.

4. Because of the deficiencies noted above, the San Bruno Jail No. 3 kitchen does not comply with minimum legal requirements for a food preparation facility.

RECOMMENDATIONS:

1. The deficiencies in the San Bruno Jail No. 3 kitchen described in paragraphs 2 and 3 of the Findings should be corrected forthwith by the Sheriff because of the potential for an outbreak of food poisoning or the transmission of infectious disease.

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1992-1993 Civil Grand Jury
City and County San Francisco

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